Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at http://about.jstor.org/participate-jstor/individuals/early-journal-content.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

## THE MOUNT REGALE FISHING COMPANY OF PHILADELPHIA.

Prior to the Revolution there were three fishing companies located on the river Schuylkill between the Upper Ferry and the Falls,—"The Schuylkill Fishing Company of the State in Schuylkill," "Fort St. David's," and the "Mount Regale Fishing Company,"—whose membership, largely composed of prominent and influential citizens of the capital of the Province, during the "season," were wont to beguile the finny denizens of the river, and when the shadow of the index on the sundial marked the post-meridian hour would gather around the generously laden board in castle or fort, the closing scene of festive days. Comparatively little is known of the history of the Mount Regale Fishing Company, and that is supplied in the manuscript collection of the Historical Society of Pennsylvania. The following gentlemen were its members in 1762 and 1763:

His Honour Gov$^{r}$ Hamilton Esq$^{r}$.

| | |
|---|---|
| Allen, Andrew | Cox, John, Jr. |
| Allen, James | Deornellas, Joseph |
| Allen, John | Dickinson, John |
| Bache, Richard | Dickinson, Philemon |
| Berkley, Gilbert | Dowe, Captain |
| Beveridge, David | Elliot, Andrew |
| Bouquet, Colonel | Francis, Col. Tench |
| Bremner, —— | Franks, David |
| Cadwalader, J. | Gibson, J. |
| Cadwalader, Lambert | Gilbert, T. |
| Chalmers, James | Hill, Henry |
| Chapman, Nathaniel | Hockley, Thomas |
| Chew, Benjamin | Inglis, John |
| Clymer, George | Kearney, Philip, Jr. |

| | |
|---|---|
| Kidd, John | Riché, Thomas |
| Lardner, L. | Ritchie, Robert |
| Lawrence, J. | Searles, James |
| Lawrence, Thomas | Shee, John |
| Levy, Benjamin | Shippen, Joseph |
| Lloyd, Thomas | Shippen, Dr William, Jr. |
| McCall, Archibald | Smith, Rev. Dr. William |
| Meredith, Samuel | Stevens, Richard |
| Mifflin, Thomas | Tilghman, Edward |
| Moore, —— | Wikoff, John |
| Morgan, Dr John | Wikoff, Peter |
| Morris, Robert | Wilcox, —— |
| Nesbit, John M. | Willing, Charles |
| Penn, Hon. John | Willing, Thomas |
| Penn, Richard | Young, James |

Joseph Shippen, Jr., Treasurer.

We find bills for Delf punch bowles, plates and dishes, pewter platters and spoons, and an awning for the batteau. Mrs. Mary Maddox supplied the best Madeira Wine at 15 shillings, and a second grade at 12 shillings per gallon. The accounts of James Byrne, the steward, whose usual charge of 15 shillings for "my Truble" on Fishing Days, are numerous, and those for the "Season of 1762" follow in abstract.

*June 1*, George Clymer, caterer for the day. Roast beef, 8 chickens, 1 ham, 2 tongues, 1 quarter lamb, salad, peas, cream cheese, lemons, biscuit and bread.

*June 14*, Richard Bache and Robert Ritchie, caterers. Beefsteaks, 6 chickens, 1 ham, 1 breast veal, 2 tongues, 2 chicken pies, 1 quarter lamb, 2 sheep's heads, peas, salad, raddishes, cream cheese, gooseberry pies, strawberries, 2 gallons spirits and 25 lemons.

*June 20*, David Beveridge, caterer. 4 ducks, 2 tongues, 6 chickens, 1 ham, beefsteaks, 1 quarter lamb, peas, beans, salad, cucumbers, raspberries and lemons.

*July 12*, Nathaniel Chapman, caterer. 1 round of beef,

1 quarter lamb, 6 chickens, 1 ham, 2 tongues, beans, cucumbers, salad, cream cheese, 1 loaf sugar, 8 quarts wine, ½ gallon spirits, 50 lemons and 2 cherry pies.

*July 26*, Benjamin Levy, caterer. 1 round beef, 1 quarter lamb, 1 ham, 6 chickens, 2 tongues, cherry pies, water melon, 2 gallons wine, 1 gallon spirits, 40 lemons.

*August 10*, Archibald McCall, caterer. 6 chickens, 2 tongues, veal, 2 ducks, chicken pies, 1 ham, beans, cucumbers, musk melons and water melons.

*August 24*, J. M. Nesbit, caterer. 6 chickens, 1 ham, 2 tongues, 1 quarter lamb, roast beef, cabbage, peas, beans, cucumbers, water melons, musk melons, pears, peaches, 2½ gallons wine, sugar, lemons.

*September 7*, George Clymer, caterer. 2 tongues, 1 ham, 6 chickens, breast veal, chicken pies, musk melons, water melons, 2 gallons wine, 1 gallon spirits, peaches and pears.